

Matching Wheat Classes

There are six classes of wheat grown in the United States, which are listed below. These classes are determined by three things: the hardness of the grain, color, and time of planting.

Match the food products below with the class of wheat used to make that product by drawing connecting lines. Each wheat class is matched with only one food product.

Wheat Classes

Food Products

Hard Red Spring

Hard Red Winter

Soft White

Soft Red Winter

Durum

Hard White

yeast breads, Asian-style
noodles

cakes, cookies, pastries,
flat breads, pancakes

artisan breads, bagels

pasta (macaroni, spaghetti)

crackers, cookies, cakes,
pastries

yeast breads, hard rolls